

# THE SECOND LARKIN COOKING SCHOOL



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*Presenting*  
**Sue Stanton, Director**

## LARKIN HOME ECONOMICS SERVICE

At the Larkin Auditorium  
**JUNE 15, 16, and 17, 1932**



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# THE SECOND LARKIN COOKING SCHOOL

First Day - Wednesday, June 15, 1932

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## QUICK CAKE

- 1 cup flour
- 1 teaspoon baking powder
- 1 cup sugar
- 2 eggs
- 2 tablespoons melted butter  
milk
- 1 teaspoon vanilla

**Method:** Break egg into cup. Add butter, fill cup with milk. Sift flour, baking powder and salt combine with wet ingredients. Beat well. Pour into pan and cover with shaved Baker's sweet chocolate. Bake in hot oven (400 degrees F.)

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## CRACKLING CORN BREAD

- 1 egg
- 1  $\frac{1}{3}$  cups milk
- 1 tablespoon brown sugar
- $\frac{1}{3}$  cup flour
- 1 cup coarse corn meal
- 1 teaspoon salt
- 2 tablespoons baking powder
- 3 tablespoons chopped, fried bacon

**Method:** Beat egg in a bowl, add sugar and milk. Sift flour, baking powder and salt; add to liquid mixture, add chopped bacon, pour into a pan which has been greased with bacon fat. Bake in hot oven (450 degrees F.) 20 minutes.

## FRUIT ICING

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| 3 cups granulated sugar                        | $\frac{1}{2}$ cup chopped pecans             |
| $\frac{1}{2}$ cup candied cherries,<br>chopped | $\frac{1}{2}$ cup sliced pineapple,<br>diced |
| 1 cup sour cream                               | 1 tablespoon butter                          |
| $\frac{1}{8}$ teaspoon soda                    | $\frac{1}{2}$ teaspoon orange<br>extract     |

**Method:** Boil sugar, cream and soda until the mixture makes a soft ball when dropped into cold water, then add fat and orange extract. Cool thoroughly, add chopped fruits and nuts and beat until thick and creamy. Spread between the layers and over the top.

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## ORANGE AND RAISIN SPICE CAKE

- 1 medium orange
- 1 cup seedless raisins
- $\frac{1}{2}$  cup butter
- 1 cup brown sugar
- 2 eggs
- 2 cups flour
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon soda
- 1 teaspoon cinnamon
- $\frac{3}{4}$  teaspoon cloves
- $\frac{1}{2}$  cup sour milk
- 1 teaspoon vanilla extract

**Method:** Peel orange and remove white skin. Put orange and raisins through food grinder. Cream butter and add brown sugar slowly. Beat eggs until light and add, mixing well. Sift dry ingredients and add alternately with sour milk and vanilla extract. Add fruit and turn into two well greased layer cake pans. Bake in a moderate oven (350 degrees F.) 35 to 40 minutes.



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## FIRST SESSION (Continued)

### CHOCOLATE DESSERT

1 can Hershey's Chocolate Sauce (10¢ size)

1 egg

$\frac{1}{2}$  pint whipped cream

**Method:** Whip cream, add beaten egg, chocolate sauce and vanilla. Freeze in tray of electric refrigerator.

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### FISH AND MACARONI LOAF

1 package lemon flavored gelatine

1 cup boiling water

$\frac{1}{2}$  cup cold water

$\frac{1}{2}$  teaspoon salt

$1\frac{1}{2}$  tablespoons prepared mustard

3 tablespoons vinegar

$\frac{2}{3}$  cup mayonnaise

1 cup cooked elbow macaroni

1 cup Tuna fish

2 tablespoons minced pimento

$\frac{1}{2}$  cup chopped celery

**Method:** Dissolve gelatine in boiling water, add cold water, seasoning and vinegar. Chill until it begins to thicken, then beat in mayonnaise. Add remaining ingredients and mould in loaf pan. Chill until firm. Slice and serve as a salad or use it as a sandwich filling. If desired, mince green pepper. Serves 8.

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### VEAL CUTLETS

6 tablespoons shortening

6 tablespoons flour

$1\frac{1}{2}$  cups hot milk

$\frac{1}{4}$  teaspoon pepper

$\frac{1}{2}$  teaspoon salt

2 cups cooked veal (chopped)

**Method:** Mix shortening and flour, gradually add hot milk, making a smooth sauce. Cook about 2 minutes. Fold in meat and 2 tablespoons of minced parsley. When cold shape into cutlets, roll in corn flakes (which have been rolled to break them up). Dip in beaten egg, roll in whole corn flakes. Fry in deep hot fat.

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### STRAWBERRY SPONGE

2 level tablespoons gelatine

$\frac{3}{4}$  cup cold water

$\frac{1}{2}$  cup boiling water

$\frac{1}{2}$  cup sugar

1 cup strawberry juice & pulp

1 tablespoon lemon juice

$\frac{1}{2}$  cup whipping cream

2 egg whites

**Method:** Soak gelatine in cold water about 5 minutes, dissolve in boiling water. Add sugar, fruit juice and pulp. When it begins to thicken, fold in whipped cream and beaten egg whites. Turn into wet mold and chill.

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### STUFFED BEET SALAD

Use 6 large sized beets. Cook until very tender, slip off skins and scoop out centers. Stuff with the following mixture:

$\frac{1}{2}$  cup cream cheese  
cream to soften

$\frac{1}{4}$  cup chopped chives

$\frac{1}{2}$  cup horseradish

**Method:** Mix cheese, cream, chives and horseradish thoroughly. Stuff mixture into beet shells. Serve on shredded new cabbage with mayonnaise.

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### HIGHLAND SCONES

2 cups flour

$\frac{1}{2}$  cup milk

2 eggs

$\frac{1}{2}$  teaspoon salt

5 tablespoons shortening

2 tablespoons sugar

4 teaspoons baking powder  
orange marmalade

**Method:** Blend shortening with dry ingredients, stir in milk. Roll in  $\frac{1}{4}$  inch in thickness, spread marmalade over half the dough, cover with other half and push edges together. Cut into squares then cross-wise to form triangles. Brush with milk. Bake in hot oven (450 degrees F.) 15 minutes.

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in the  
**SECOND LARKIN**  
**COOKING SCHOOL**

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Hellmann's Mayonnaise

**O'Rourke Baking Co. Inc.**  
Bread

**Corn Products Refining Co.**  
Kre-Mel                      Mazola

**Foodtown Kitchen Inc.**  
Wheat Pops                  Rice Pops

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